

Dinner menu

Starters

Pata Negra

Thin slices of Iberico ham

12,75

Seasonal oysters

Served with shallot, red wine vinegar and lemon

A piece

4,00

Half a dozen

22,50

Oyster of the month

Champagne sabayon and lemon

4,75

Chef's menu

Changing menu based on seasonal products

Our employees will inform you about the dishes

2-courses

37,50

3-courses

42,50

4-courses

55,00

We charge an extra 3,50 for cheeses instead of dessert

Our chef's menu is also available as a vegetarian menu

We will take any dietary requirements into account and make adjustments wherever needed

Wine pairing

Wines specially suited to go with our chef's menu, per glass

7,50

Appetizers

Marinated salmon trout with crab salad, apple, vadouvan cream and roasted mushroom

16,50

Steak tartare with piccalilly, parmesan foam and chip

14,75

Available as main course as well, served with ranch fries

24,75

Cod fillet with cod liver cream, confit beetroot, purple sweet potato and Furikake

16,50

"Gado gado Kompas" pumpkin mousse, slowly cooked egg yolk, dressing of peanut and marinated vegetables

13,50

Appetizer of our chef's menu 13,75

Entremets

Corvina with sweet and sour pumpkin, corn, beurre blanc of coffee and champagne 16,25

Vegetarian mushroom cannelloni, celeriac, onion, savoy cabbage and porcini mushroom sauce 15,25

Entremet of our chef's menu 14,75

Mains

Quail filled with porcini mushroom, toasted brioche fillet, Hokkaido pumpkin and poultry gravy 26,50

Monkfish cooked on the bone, soft leak, potatoe mousseline with garlic and foamy sauce of buttermilk 29,50

Fillet of tenderloin with pistachio cake, parsnip, sauce of orange and Szechuan pepper 37,50

Celeriac tarte tartin with Cavolo Nero, confit apple, plum, black garlic and vegetarian sauce 24,75

Main of our chef's menu 26,50

Desserts and sweets

Vanilla panna cotta with marinated pineapple, yoghurt, lime, papaya and mango sorbet 11,75

Bitter chocolat mousse with calamansi cream and chocolat sorbet 11,75

Dessert of our chef's menu 11,75

Selection of 4 types of cheeses with nut bread and marmalade 14,75

Sgroppino with lemon sorbet, Prosecco and Vodka 8,75

Homemade madeleines with cream Suisse and Grand Marnier, per 4 pieces 7,75

Bonbon of Smit's Delicious, apiece 1,50

Gift hint

Give away box with 4 bonbons 7,50

Bottle of homemade limoncello, 200ml 9,75

Gift card, amount of choice



Allergies and diets

We always take your dietary requirements or allergies into account. We will specially adapt the dishes for you. Please feel free to ask our waitstaff about the possibilities.